



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN HEBETI

3-Course Private Dining Menu



Starter

Cured Cornish mackerel
sesame, kombu, spiced nage

Main course

Roast fillet of beef
smoked potatoes purée, button mushrooms, Morteau sausage

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Dessert

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



£90 per person

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN HEBETI

3-Course Vegetarian Private Dining Menu



Starter

Mushroom farfalle
Scottish girolles, tarragon

Main course

Baby violet artichoke
hen of the wood, vin jaune

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Dessert

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



£90 per person

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